

SHAREABLES

WHITE BEAN DIP NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
CRAB DIP NF	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
YELLOWTAIL CRUDO* NF	21
<i>marinated hearts of palm, ponzu, passion fruit curd, puffed wild rice</i>	
ROOT VEGETABLE TARTINE SF	16
<i>toasted sourdough, butternut squash-honey spread, roasted carrots & beets, pickled aji dulce pepper, maple-mustard vinaigrette, goat cheese, frisée</i>	

SOUP AND SALADS

ADD BURRATA +5 | CHICKEN +7 | SALMON* +13 | STEAK* +14

CAESAR NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
LITTLE GEM SALAD NF, SF	15
<i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	
GRILLED CHEESE & TOMATO SOUP NF, V	16
<i>gruyère, fontina, american, colby jack, grilled sourdough ADD TOMATO & BACON +4</i>	

HAND-HELDS

CHOICE OF: HOME FRIES | FRUIT | SIDE CAESAR +2

BREAKFAST SANDWICH* NF, SF	15
<i>fried egg, rosemont spread, american cheese, choice of bacon or sausage, toasted potato bun</i>	
SUB TURKEY BACON OR IMPOSSIBLE SAUSAGE +1	
THE BRUNCH BURGER* NF, SF	21
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, bacon, sunny side egg, toasted potato bun</i>	
GRILLED CHICKEN CAESAR WRAP NF	16
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	
TURKEY & BACON MELT WITH AVOCADO NF, SF	17
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	

ENTREES

CHICKEN BISCUIT* NF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	19
<i>fresh baked dill biscuit, fried chicken breast, sausage gravy, sunny side egg</i>	
BREAKFAST BURRITO SF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	21
<i>marinated steak tips, sautéed onions & peppers, home fries, scrambled eggs, cheddar, chipotle aioli, roasted tomato salsa</i>	
SHORT RIB BENEDICT* NF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	26
<i>toasted english muffin, braised short rib, mushroom duxelle, hollandaise, poached egg, fried onion</i>	
STEAK & EGGS* NF, SF	41
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
EGGS IN PURGATORY* NF, SF, V	18
<i>spiced tomato sauce, baked eggs, burrata, toasted ciabatta</i>	
MAYOR’S BREAKFAST* NF, SF	18
<i>two eggs your way, home fries, toast, choice of bacon or sausage ADD PANCAKE +4</i>	
CARIBBEAN SHRIMP & GRITS GF, NF, SF	26
<i>jerk marinated shrimp, coconut grits, pineapple & cilantro</i>	
CRANBERRY PANCAKES SF	21
<i>two pancakes, almond streusel, spiced cranberry & apple compote, cream cheese icing, choice of bacon or sausage</i>	

SIDES

5

HOME FRIES • FRUIT • TOAST • PANCAKE • TWO EGGS* • BACON • TURKEY BACON+1 • SAUSAGE • IMPOSSIBLE SAUSAGE +1

DESSERTS

AFFOGATO V	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
MANGO PIE NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
WHITE CHOCOLATE CHEESECAKE SF, V	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
CRÈME BRULÉE GF, NF, SF, V	13
<i>vanilla bean crème brulée, caramelized sugar, lemon macerated berries</i>	

TIP *the* KITCHEN
FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you’ve had an especially delicious meal, let your server know you’d like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE • V VEGETARIAN

11.25.25

*These items may be served undercooked or raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.

All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 22 percent service charge. We charge an outside dessert fee of \$20.

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC
add cold foam +.75 • add seasonal cold foam +1.25

DRIP COFFEE	4 (12oz)	CHAI / MATCHA LATTE	5.25 (12oz)
DOUBLE ESPRESSO	4	CARAMEL MACCHIATO	5.50 (12oz)
AMERICANO	4 (12oz)	PEPPERMINT MOCHA	6 (12oz)
COLD BREW	5 (12oz)	ROSEMARY VANILLA LATTE	6 (12oz)
LATTE / CAPPUCCINO	5 (12oz)	GINGERSNAP LATTE	7 (12oz)

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ST. AGRESTIS PHONY NEGRONI	14
Fritz Müller, Switzerland			
PINOT NOIR	14	FOUNTAIN SODA	3
Leitz “Zero Point Five”, Baden, Germany		Coke, Diet Coke, Sprite, Ginger Ale, Lemonade	
LYRE’S ITALIAN ORANGE SPRITZ	14	ICED TEA	3
Sparkling Wine, Lyre’s Italian Aperitif		Sweet, Unsweet, Half & Half, Arnold Palmer	
ELDERFLOWER SPRITZ	14	SAN PELLEGRINO / ACQUA PANNA	4
N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda			

COCKTAILS

DIRTY MARTINI	18	APEROL SPRITZ	16
Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives		Aperol, Club Soda, Prosecco	
ESPRESSO MARTINI GINGERBREAD +1	16	HUGO SPRITZ	16
Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara		St-Germain, Club Soda, Prosecco, Mint	
PINEAPPLE MARGARITA	16	YUZU SPRITZ	17
Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín		Yuzu Sake, Prosecco, Cucumber & Shiso Sparkling Water	
TOM COLLINS	15	BLOODY MARY	14
Gin, Lemon, Soda, Orange & Cherry		Vodka, Demetri’s Tomato Juice, Citrus, Olive	
PARIS, TEXAS	15	MIMOSA	14
Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda		Prosecco, Fresh Squeezed Orange Juice	

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’, Veneto, Italy, NV	14 / 52	Sangiovese Carpineto Dogajolo Rosato, Tuscany, Italy, 2023	14 / 52
Cava Blend Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Gruner Veltliner Blend Michael Gindl “Michi’s Farm” Weinviertel, Austria, 2023	16 / 60
Cremant Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52		
WHITE		RED	
Riesling Gunther Steinmetz Trocken Mosel, Germany, 2023	14 / 52	Pinot Noir Raptor Ridge “Barrel Select” Willamette Valley, Oregon 2023	19 / 72
Gruner Veltliner Schodl “Löss & Lehm” Weinviertel, Austria, 2024	14 / 52	Nebbiolo Marchesi di Gresy Martinenga Langhe, Piedmont, Italy, 2023	19 / 72
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, North Coast, California, 2023	15 / 56	Grenache Yalumba Bush Vine, Barossa, Australia, 2023	16 / 60
Sauvignon Blanc Domaine de la Villaudiere, Sancerre, France, 2023	20 / 76	Aglianico Musto Carmelitano “Maschitano Rosso” Basilicata, Italy, 2021	15 / 56
Pinot Blanc The Furst Alsace, France, 2022	15 / 56	Montepulciano Valle Reale “Vigneto di Popoli” Abruzzo, Italy, 2017	16 / 60
Chenin Blanc Château Moncontour “La Manoca” Vouvray, France, 2024	15 / 56	Tempranillo La Rioja Alta Viña Alberdi, Rioja, Spain, 2020	21 / 80
Pinot Gris Archery Summit ‘Vireton’, Willamette Valley, Oregon 2024	14 / 52	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	18 / 68
Treixadura The Flower and the Bee Rias Baixas, Spain, 2024	16 / 60	Cabernet Blend Painted Fields “Curse of Knowledge” Sierra Foothills, California, 2023	15 / 56
Chardonnay Maison de la Denante Saint-Verán Burgundy, France, 2023	17 / 64	Cabernet Sauvignon Silver Ghost, Napa Valley, California, 2023	19 / 72
Chardonnay Textbook Sonoma Coast, California, 2023	16 / 60	Syrah Combier Collines Rhôdaniennes, Rhone Valley, France, 2023	17 / 64

DRAFT BEER

IPA, MAINE “LUNCH”	9	IRISH DRY STOUT, GUINNESS DRAUGHT	8
Freeport, Maine • 7% ABV		Dublin, Ireland • 4.2% ABV	
PILSNER, WISEACRE “TINY BOMB”	8		
Memphis, Tennessee • 4.5% ABV			